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# **Hong Kong**

## **Food Service - Hotel Restaurant Institutional**

## **HRI Food Service Sector**

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## **Report Highlights:**

U.S. exports of high value food products to Hong Kong reached a record level of US\$2.1 billion in 2010, consolidating Hong Kong's position as our 4<sup>th</sup> largest market for these products after Canada, Mexico and Japan. Benefiting from the strong economic growth in Mainland China, Hong Kong enjoyed 7.8% economic growth in 2010. In addition, it is expected that Hong Kong will maintain its position as one of the top 4 markets for U.S. consumer ready food products in 2011, as it continues to be a major buying center and transshipment point for China and Southeast Asia. Economic growth in Hong Kong is forecast to be 4.5% in 2011. Post expects that U.S. products will continue to fair well due to competitive prices and consumer confidence in the quality and safety of U.S. products.

#### **HRI Food Service Sector**

#### 1. Restaurants

 Hong Kong restaurant industry purchased over US\$3.7 billion in food and beverages, and generated sales of over US\$10.7 billion in 2010. This represented an increase of 6.5% and 5.1% respectively over 2009.

Table 1. Hong Kong: Restaurant Receipts and Purchases, in US\$ Million

			Growth
	2009	2010	2010 vs 2009
Restaurant Receipts	10,239	10,764	5.1%
Restaurant Purchases	3,546	3,776	6.5%

As Asia's most cosmopolitan city, Hong Kong boasts around 13,000 restaurants serving a wide range of world cuisines. These restaurants are comprised of 36% Chinese, 55% non-Chinese restaurants, and 9% fast food outlets. In addition, there are over 1,000 bars, pubs and other eating and drinking establishments.

- **Chinese restaurants**: Chinese restaurants are popular among local citizens and tourists. There are a variety of Chinese restaurants in Hong Kong serving different regional cuisines: Canton, Shanghai, Beijing, Sichuan...etc. A typical lunch at a nice Chinese restaurant costs around US\$13-40 per person and a typical dinner costs around US\$20-50 per person.
- **Non-Chinese restaurants**: Many Hong Kong consumers enjoy western food, as do the 36 million tourists. 5-Star and other high-end western restaurants are as likely to be patronized by locals as tourists/visitors. Japanese food, fast food chains, coffee houses and casual dining establishments are also increasing their presence. A typical lunch at a western restaurant costs around US\$13-40 per person and a typical dinner costs around US\$25-65 per person.
- **Fast food outlets**: Fast food outlets are popular among Hong Kong consumers. The most popular fast food chains in Hong Kong are McDonald's, KFC and Pizza Hut. There are also some large local fast food chains such as Café De Coral, Maxim's and Fairwood that serve both Chinese and western foods. Competition among fast food chains is intense, as they each try to keep meal prices competitive. The average cost is around US\$3.5 for breakfast, US\$4 for lunch, US\$2.5 for afternoon tea and US\$6.5 for dinner. To further meet competition, many fast food operators have renovated their outlets to make them look more modern, spacious and attractive. To meet the demand of a growing number of health-conscious customers, fast food chains have also introduced more new ingredients and developed healthy-food options such as salads, fruits, and fresh juices.
- **Coffee Shops**: The coffee shop market continues to grow in Hong Kong's commercial areas. The two largest coffee house outlets are Starbucks operating 109 outlets and Pacific Coffee operating 89 outlets. Most shops also offer basic menus consisting of muffins, pastries, cakes, sandwiches, and bottled beverages (juices and water). McDonalds has also vigorously expanded its McCafe in order to gain share in this growing market. Of its 221 outlets, 66 include a McCafe inside their shops.

• **Growing Trend – Healthy Eating**: Hong Kong's food culture is "fresh". Consumer preference for fresh and live products is due to tradition, as well as concern about food safety. Hong Kong consumers are increasingly health conscious. Hong Kong has over 50 small to medium size health food stores. The two leading supermarket chains (Wellcome and ParknShop) and drug store chains (Manning's and Watson's) also sell natural/organic products at their outlets. The growth of "Mix" – a juice bar that also serves food is a good example of a successful "healthy" restaurant chain. Organic foods are also gaining popularity as evidenced by the growth of specialized retail outlets for organic foods. There is increasing opportunity for U.S. products and ingredients in this sector.

### 2. Hotels

• The number of hotels and available rooms in Hong Kong is growing.

Table 2. Hong Kong: Growth Hotels, Hostels and Guesthouses (2009-2010)

	2009	2010	Growth
Number of hotels/guesthouses	758	794	+4.7%
Number of rooms	65,386	66,354	+1.5%
Room occupancy rate	77%	87%	1

(Source: Hong Kong Census & Statistics Department)

- According to the latest report (in 2009) of the Hong Kong Tourism Board, tourists spent more than US\$1.37 billion on food and beverages.
- Many five-star hotels serve U.S. beef, chicken, turkey, pork, eggs, fish and seafood products, fruits and vegetables, processed products and beverages.
- The Hong Kong Government (HKG) provides a searchable list of licensed Hotels & Guest Houses at:

http://www.hadla.gov.hk/en/hotels/search\_h.html http://www.hadla.gov.hk/en/hotels/search\_g.html

A list of Hong Kong hotels are available at:

http://www.hkha.com.hk/doc/mem\_eng.pdf

http://www.discoverhongkong.com/eng/jsp/hotel/search-index.jsp

#### 3. Institutions

- Institutions like schools, hospitals, and airlines are serviced by a small number of large catering groups who are generally affiliated with the restaurant sector. These caterers mainly source their ingredients from China where supplies are cheaper and more abundant. They also use ingredients from other countries such as the U.S. when they cannot find the same quality products in China.
- **Schools**: As school regulators prohibit primary and lower secondary students from eating their lunch out, students must pack their lunch boxes or subscribe to a school lunch box program. According to the latest statistics (academic year 2009/2010) of the Education Bureau, there were 582 primary schools and 523 secondary schools, having a total of 344,748 primary students and 238,026 lower secondary students. About 70% of students

join a school lunch program. A typical lunch box consists of some kind of meat, rice and some cooked vegetables. The annual cost of Hong Kong's school lunch program is estimated at US\$250 million. Healthy eating programs are underway to encourage a change in eating trends for school children. Caterers must register with the Hong Kong Food and Environmental Hygiene Department (FEHD) before they are eligible to bid tenders provided by individual schools. ATO Hong Kong can provide U.S. exporters with the list of registered caterers for school lunch boxes.

- **Hospitals**: The Hospital Authority operates 41 hospitals with a total of around 27,000 beds and staff size of 58,000. The catering services for hospitals are outsourced on a tender basis; many of which also operate restaurants, fast food chains or school lunch catering services.
- **Airlines**: There are three aircraft catering franchisees at the Hong Kong International Airport, each with a 15-year term. The aircraft caterers provide a comprehensive range of flight catering services. These services include the preparation and assembly of flight meals, loading and unloading of food and other catering loads onto aircraft, and the storage of catering equipment and supplies.

**Table 3. Hong Kong: Airline Catering** 

Catering Franchisee	Size (sq. m.)	Capacity (meals/day)
Cathay Pacific Catering Services	50,400	80,000
Lufthansa Service Hong Kong Ltd	15,000	30,000
Gate Gourmet Hong Kong Ltd	8,850	10,000

(Source: Hong Kong Airport Authority)

## **Economy**

• Hong Kong's economy continued to grow in 2010, particularly with the continued influx of investment from Mainland China. GDP and per capita GDP grew by 7.8% and 6.8% and reached US\$224 billion and US\$31,709 respectively in 2010.

Table 4. Hong Kong: Gross Domestic Product and GDP per capita

			Growth
	2009	2010	10 vs 09
GDP	US\$208 billion	US\$224 billion	+7.8%
GDP per capita	US\$29,695	US\$31,709	+6.8%

## **Demographics**

• Hong Kong's population was around 7 million in 2010. 1.73 million, or 47% of the total labor force, are women. The large number of employed women is an important influence on the demand in the restaurant business.

**Table 5. Hong Kong: Labor Force Participation** 

	2009	% of Total	2010	% of Total
Labor Force-Men	1.96 million	53%	1.95 million	53%
Labor Force-Women	1.74 million	47%	1.73 million	47%
Total	3.7 million	100%	3.68 million	100%

(Source: Hong Kong Census & Statistics Department)

## **Imported Foods vs. Domestic Products**

- Due to limited land resources and having a population of 7 million, Hong Kong relies on imports for over 95% of it food supply. According to the latest statistics (in 2009) of the Agricultural Fisheries and Conservation Department, the local agricultural industry produced US\$72 million worth of products. It is comprised of US\$30 million in crop production (mainly vegetables), US\$19 million in livestock production, and US\$23 million in poultry production. Local production accounted for 2.4 percent of fresh vegetables, 53.7 percent of live poultry and 6.2 percent of live pigs consumed in the territory.
- Due to its central location, free port status and position as a regional purchasing and distribution center, a significant amount of Hong Kong imports are re-exported.

Table 6. Hong Kong: Imports (2006-2010) of Consumer Oriented Agricultural Products (COAP) & Seafood

Rank	Supplier	(US\$ Million)	2006	2007	2008	2009	2010	Share in 2010	Growth 10 v 09	Re-exports as a % of Gross Imports
	The World	Gross Imports	7,647	9,098	11,544	12,826	15,270	100%	19%	
l		Re-exports Retained	1,775	2,435	3,409	3,824	4,427	100%	16%	29%
		Imports	5,873	6,663	8,135	9,001	10,843	100%	20%	
1	United	Gross Imports	875	1,042	1,615	1,972	2,766	18%	40%	
	States	Re-exports	220	328	609	752	1,155	26%	54%	42%
		Retained Imports	655	715	1,006	1,220	1,611	15%	32%	
2	China	Gross Imports	1,854	2,007	2,215	2,446	2,735	18%	12%	
		Re-exports	296	309	356	334	392	9%	17%	14%
1		Retained Imports	1,558	1,698	1,859	2,112	2,344	22%	11%	
3	Brazil	Gross Imports	645	989	1,441	1,575	1,415	9%	-10%	
		Re-exports	273	491	630	737	658	15%	-11%	46%
		Retained Imports	372	498	811	838	757	7%	-10%	
4	Japan	Gross Imports	485	573	603	709	971	6%	37%	
		Re-exports	38	36	41	43	51	1%	17%	5%
		Retained Imports	446	536	562	665	920	8%	38%	
5	France	Gross Imports	147	251	385	446	688	5%	54%	
		Re-exports	39	88	111	115	162	4%	41%	24%
		Retained Imports	108	164	274	331	526	5%	59%	
6	Australia	Gross Imports	485	529	613	682	659	4%	-3%	

		Re-exports	41	58	59	91	83	2%	-8%	13%
		Retained Imports	444	470	553	591	576	5%	-3%	
7	Thailand	Gross Imports	338	410	486	590	527	3%	-11%	
		Re-exports	161	226	267	350	288	7%	-18%	55%
		Retained Imports	177	184	219	240	239	2%	0%	
8	Canada	Gross Imports	208	217	342	312	394	3%	26%	
		Re-exports	26	43	133	104	133	3%	27%	34%
		Retained Imports	182	173	209	207	261	2%	26%	
9	Netherlands	Gross Imports	166	211	306	323	386	3%	20%	
		Re-exports	34	60	100	95	91	2%	-4%	24%
		Retained Imports	132	151	206	228	295	3%	30%	
10	Iran	Gross Imports	152	172	160	147	366	2%	150%	
		Re-exports	67	73	53	69	129	3%	88%	35%
		Retained Imports	85	99	107	78	237	2%	205%	
	Total of	Gross Imports	5,354	6,402	8,165	9,201	10,908	71%	19%	
	Top 10	Re-exports	1,196	1,713	2,359	2,691	3,142	71%	17%	29%
	Suppliers	Retained Imports	4,158	4,689	5,806	6,511	7,766	72%	19%	
	Total of	Gross Imports	2,293	2,697	3,379	3,624	4,362	29%	20%	
	Rest of	Re-exports	579	722	1,050	1,134	1,285	29%	13%	29%
	The World	Retained Imports	1,714	1,974	2,329	2,491	3,077	28%	24%	

(Source: Calculations based on World Trade Atlas data)

(Retained Imports = Gross Imports into Hong Kong - Re-exports out of Hong Kong)

- Thanks to the fast-growing economy and consumer affluence, total retained imports of consumer-oriented agricultural products (COAP) and Seafood products in Hong Kong grew by 20% in 2010.
- The U.S. took over China and became the largest supplier of COAP and Seafood products to Hong Kong in 2010. Retained imports of these products from China and the U.S. in 2010 reached US\$2.3 billion and US\$1.6 billion, representing market shares of 22% and 15% respectively.
- Hong Kong's status as a gateway for trade with China and Macau are increasingly opening
  up greater avenues for U.S. high value food products. In 2010, Hong Kong imported over
  US\$15 billion COAP and Seafood from the world and re-exported 29% of these products.
  Around 52% of all these re-exports went to China and 9% went to Macau. (Source: Hong
  Kong Census and Statistics Department).

## Outlook in 2011

Although Hong Kong enjoyed strong economic growth in 2010, inflation is expected to rise
and negatively impact its future economic growth. In addition, Mainland China is expected
to take measures to curb its growing inflation in 2011 and these measures could slow down
the influx of investment and Hong Kong's economic growth. The Hong Kong Government
forecasts that economic growth at 4.5% in 2011.

• However, post expects that U.S. products will continue to fair better than its competitors due to competitive U.S. prices and consumer confidence in the quality and safety of U.S. products. In addition, the Hong Kong dollar link to the U.S. dollar provides much needed foreign exchange stability among food importers. It is expected that Hong Kong will remain one of the top 4 markets for U.S. consumer ready food products in 2011, as it continues to be a major buying center and transshipment point for China and Southeast Asia.

#### **Import Regulations**

#### 1. Import Duties & Import Certificates

• With the exception of spirits, all food and beverage products can be imported to Hong Kong duty free. Technical requirements for imports vary significantly according to the product. Products which require import permits/health certificates include meat, milk and frozen confections. The Hong Kong Government (HKG) also plans to implement a health certification requirement for eggs and seafood products. Currently, the HKG accepts import applications from Hong Kong importers. In other words, local importers and not U.S. exporters are required to apply for import permits. U.S. exporters need to supply their agents/importers with necessary documentation such as health certificates from the U.S. government. For details on Hong Kong's general import regulations for food products, please refer to GAIN Report #0026. (This report is available at: http://gain.fas.usda.gov/Lists/Advanced%20Search/AllItems.aspx)

#### 2. New Nutritional Labeling Law

- Hong Kong's Legislative Council on May 28, 2008 passed a nutrition labeling regulation, which took effect July 1, 2010. Hong Kong's nutrition labeling regulation requires all prepackaged food sold in Hong Kong have to label the contents energy plus seven nutrients namely; protein, carbohydrate, fat, saturated fat, trans fat, sodium and sugars. Products selling less than 30,000 units a year can apply for small volume exemption provided that the products do not carry any nutritional claims. Traders applying for exemption have to pay HK\$345 (US\$44) per product variety for the first year and HK\$335 (US\$43) for annual renewal.
- Hong Kong's nutrition labeling regulation is unique; as all imported foods making nutrition claims from all sources will have to be re-labeled for the Hong Kong market. Despite the U.S. requiring the labeling of 15 energy/nutrients, U.S. products still cannot meet the Hong Kong nutrition labeling requirements due to different nutrient definitions, rounding practices, and recommendations for daily consumption. Virtually all U.S. products carrying claims will require labeling changes and/or nutrient testing.
- Details of the regulation are contained in the Technical Guidance Notes on Nutrition Labeling and Nutrition Claims, which is available at: http://www.cfs.gov.hk/english/food\_leg/food\_leg\_nl\_guidance.html
- Further supplementary information will be provided in the form of FAQ on the Hong Kong government's Center for Food Safety website: http://www.cfs.gov.hk/eindex.html

 For more information on the impact of Hong Kong's nutrition labeling regulation, please see reports HK0011, HK8017, HK7011, & HK0011. (These reports are available at: http://www.fas.usda.gov/scriptsw/AttacheRep/legacy.asp)

## 3. Preservatives Regulations

Hong Kong amended its Preservatives Regulation, which became effective July 1, 2008. A
two-year transitional period for compliance ended on June 30, 2010. Compared to the
original regulation, the new regulation no longer allows for the use of propyl parahydroxybenzoate, but additionally allows the use of the following preservatives:

Guaiac resin
Isopropyl citrates
Stannous chloride
Tertiary butylhydroquinone (TBHQ)
Thiodipropionic acid
Dimethyl dicarbonate
Ferrous gluconate
Formic acid
Hexamethylene tetramine
Lysozyme
Pimaricin

- Another change brought about by the amendment to the regulation is the adoption of a food category system based on Codex's General Standard for Food Additives (GSFA) and the incorporation of those preservatives and antioxidants, as well as their permitted levels of use, in GSFA.
- To help trade better understand the amended regulation, the HKG issued a "User Guideline", which provides the definition of each food category of the newly adopted food category system. Also, the Guidelines include some questions and answers pertaining to the amended regulations. The full Guidelines are available at the following website: <a href="http://www.cfs.gov.hk/english/whatsnew/whatsnew\_fstr/files/User\_Guideline\_e.pdf">http://www.cfs.gov.hk/english/whatsnew/whatsnew\_fstr/files/User\_Guideline\_e.pdf</a>
- Hong Kong's Preservatives Regulation adopts the principle of a positive list. In other words,
  Hong Kong does not allow any preservatives or antioxidants in foods if they are not
  expressly permitted by the Preservatives Regulation. The list of permitted preservatives
  and their maximum permitted levels may be retrieved from the following website:
  <a href="http://www.legco.gov.hk/yr07-08/english/subleg/negative/ln085-08-e.pdf">http://www.legco.gov.hk/yr07-08/english/subleg/negative/ln085-08-e.pdf</a>
- More information on the amended Preservatives Regulation, please see gain reports HK#8021 & HK#7018. (These reports are available at: http://www.fas.usda.gov/scriptsw/AttacheRep/legacy.asp)

## 4. Biotech Food Related Regulations

- The HKG does not have any specific biotechnology regulations with regard to the labeling of biotech food products. The HKG makes no distinction between conventional and biotech foods. All are subject to the same food safety regulation.
- The HKG, after evaluating the impact of its voluntary labeling scheme for biotech food products, released its conclusions to the Legislative Council on July 8, 2008, suggesting there is no need for a mandatory labeling law in Hong Kong. The HKG noted difficulty in carrying out a law that currently does not have an international standard to back it up. As a result of its evaluation, the HKG plans to continue to promote voluntary labeling of GMO products as a viable alternative for the trade.
- The HKG released a set of guidelines on voluntary labeling for biotech foods in 2006. The guidelines on labeling for biotech foods are advisory in nature and do not have any legal effect. Adoption is entirely voluntary and is not binding. The guidelines apply to prepackaged food and are based on the following four principles:
  - The labeling of biotech food will comply with the existing food legislation.
  - The threshold level applied in the guideline for labeling purpose is 5 percent, in respect of individual food ingredient.
  - Additional declaration on the food label is recommended when significant
    modifications of the food, e.g. composition, nutrition value, level of anti-nutritional
    factors, natural toxicant, presence of allergen, intended use, introduction of an
    animal gene, etc, have taken place.
  - Negative labeling is not recommended.
- As the guideline is voluntary, U.S. food exports should not be affected if they choose not to have any biotech labeling. However, it should be noted that the HKG does not encourage negative labeling particularly for the use of the following terms:
  - GMO free
  - Free from GM ingredients, etc
- For products with such definite negative labeling, the HKG may take the initiative to test the
  products against GM ingredients and zero tolerance will be adopted for testing purposes. If
  products are found to have misleading labeling, a retailer may be subject to prosecution
  under Section 61 False Labeling and Advertisement of Food or Drugs of Chapter 132
  Public Health and Municipal Services Ordinance. (Available at
  <a href="http://www.legislation.gov.hk/eng/home.htm">http://www.legislation.gov.hk/eng/home.htm</a>)
- If the trade chooses to apply negative labeling, the government advises to use less definite terms such as "sourced from non-GM sources" (which contains less than 5 percent of GM content) and to have documentation to substantiate such declaration.
- For more details on the voluntary labeling guidelines and biotechnology in Hong Kong,

please refer to Gain Report HK#0009 & HK#6026 respectively. (These reports are available at: http://www.fas.usda.gov/scriptsw/AttacheRep/legacy.asp)

- Hong Kong passed a Genetically Modified Organisms (Control of Release) Ordinance and the Genetically Modified Organisms (Documentation for Import and Export) Regulation in March 2010 and November 2010 respectively. With the expected commencement of the Ordinance and the Regulation in March 2011, there will be documentation requirements for shipments containing genetically modified organisms (GMOs). GMOs in the Ordinance are referred to as LMOs or living modified organisms. Shipments containing GMOs will need to be accompanied by documentation containing the following information:
  - If the identity of the GMO is known, the shipment contains such a GMO; if the identity of the GMO is not known, the shipment may contain such a GMO;
  - The GMO is not intended for release into the environment;
  - The common name, scientific name and, where available, commercial name of the GMO;
  - The transformation event code of the GMO or, where available, its unique identifier code; and,
  - The details of the importer or exporter (such as name, address and contact information) for further information.
- There is no specific requirement regarding the form of documentation accompanying GMO shipments. The use of a commercial invoice or other documents required by existing documentation systems would be sufficient.

Table 7. Hong Kong: Summary of the Key Strengths and Challenges for the Market

Strengths	Weaknesses
Hong Kong is one of the top markets in the world for food and beverages, processed, fresh and frozen gourmet products. U.S. exports of HVFB products to Hong Kong reached US\$2.1 billion, consolidating Hong Kong's position as the 4th largest market for the U.S. in 2010.	U.S. food products are not always price competitive. China is the largest competitor of U.S. food products.
Hong Kong is a major trading hub where buyers make purchasing decisions for hundreds of millions of dollars of consumer oriented products that are transshipped to China and other parts of Asia.	Lengthy transportation time and availability of product due to seasonality (e.g. fresh produce) associated to importing U.S. food and beverage products to Hong Kong can make them less competitive than products available in the region or from China, Australia New Zealand (favorable in terms of location).
U.S. food products enjoy an excellent reputation among Hong Kong consumers, as they are renowned for high quality and food safety standards.	The importance of Hong Kong as a transshipment point and buying center for China and elsewhere is not widely known to U.S. exporters.

The U.S. is the 2 <sup>nd</sup> largest supplier of agricultural, fisheries and forestry products to Hong Kong. For HVFB products, the U.S. overtook China as the largest supplier to Hong Kong in 2010.	Hong Kong labeling and residue standards differ in some cases, which can impede trade.
Technical barriers to imports of U.S. products are generally very low.	Numerous HK food regulations are not in line with Codex, which can complicate import clearances.
There is a wide variety of U.S. products available to Hong Kong consumers (over 30,000 different items).	While Hong Kong has one of the busiest container terminals in the world, it also has the most expensive port handling charges.
The link between the Hong Kong Dollar (HKD) to the U.S. Dollar help insulate the HKD from currency fluctuations.	Hong Kong's top supermarkets are a duopoly that often request slotting fees.
In general, implementation and application of regulations is transparent and open.	Inflation is on the rise in Hong Kong. The increase in food prices may cause some consumers to turn to more lower-price lower-quality food products where U.S. products do not enjoy strong competitive advantage.
Hong Kong exporters choose to work with Hong Kong importers and distributers to get their products to Mainland China because of Hong Kong's dependable legal system, financial system and rule of law.	
Most trans-shipments to Macau are purchased, consolidated and shipped via Hong Kong.	
Demand is increasing most rapidly for "healthy" and gourmet foods, market segments where the U.S. is especially strong.	
Hong Kong concerns over food safety have made U.S. food products as a top choice for quality and safety.	
Hong Kong's modern and efficient port terminal and free port status make it an attractive destination and for re-exports.	
Hong Kong is a "quality" and trend driven market so price is not always the most important factor for food and beverage purchases.	
Hong Kong is a dynamic market with a sophisticated international community where new high quality products are readily accepted.	
Hong Kong is dependent on imports for meeting its food needs. With continued economic growth, U.S. high value food & beverage (HVFB) exports to Hong Kong grew by 24% in 2010 compared to 2009 and consolidated Hong Kong's position as our 4th largest market for HVFB products in the world.	
Biotech products are freely imported and products	

containing biotech ingredients are generally not controversial.	
Lack of local production means virtually no protectionist pressures for food and agricultural products.	
Hong Kong is in an economically vibrant region and its economy is expected to grow by 4.5% in 2011.	
Hong Kong's duopolistic supermarkets have a wide distribution network. Cold chain and distribution channels for food products are generally efficient and dependable, as is the customs clearance process.	

#### **SECTION II. ROAD MAP FOR MARKET ENTRY**

## **Exporting and Selling**

• Since very few hotels, restaurants or institutions import directly from exporters, most suppliers sell to importers for further distribution to the HRI sector in this market.

#### **Establishing a Business in Hong Kong**

If U.S. restaurant chains or caterers want to establish a stronger foothold in Hong Kong, they are allowed to incorporate freely. However, there are two market entry channels that U.S. companies may consider in their attempt to establish a presence in Hong Kong's HRI sector.

## 1. Franchising

• The concept of franchising has been growing in Hong Kong for the past decade. Nearly 80 % of the franchise operations in Hong Kong are of U.S. origin. Home-grown franchises have also developed, especially in catering.

#### 2. Joint Ventures

- Joint ventures or strategic alliances can be very helpful in entering the market, and are particularly important in competing for major catering projects.
- In order to attract foreign investment, the HKG set up a special department called "Invest Hong Kong" to help overseas companies establish a presence in Hong Kong by providing all the support needed to establish and expand their operations (www.investhk.gov.hk).
- Entering the Hong Kong market with products suitable for the HRI trade can be handled in a number of ways. Certainly the end customer, the hotel, restaurant, institution or caterer has an influence on the selection of products or ingredients but the choice is all very much guided by a network of reliable and trusted suppliers.

#### 3. Setting up a Representative Office

 One of the most effective but costly means that U.S. companies can use to sell their products to this market is to set up a representative office in Hong Kong. Information on how to set up a new business in Hong Kong can be found at: http://www.success.tid.gov.hk/english/inf\_ser/bus\_sta\_up\_inf\_ser/bus\_sta\_up\_inf\_ser.html

## 4. Appointing Agents

- U.S. exporters may consider hiring a local agent. A key consideration is whether the
  prospective agent has a good marketing record and widespread distribution network. The
  advantage of having an agent is that it can help with marketing and distribution. Some
  companies may secure a very competitive price package with TV, magazine and radio for
  advertisements. In addition, well-established companies have extensive distribution
  networks not limited to the HRI sector but also to retail outlets.
- Importers and distributors tend to focus on specific categories of products and end markets. Research should be carried out to ensure the importer/distributor selected is appropriate for your products.

## **Marketing Strategies**

- Identify key players for the products ATO Hong Kong can provide lists of importers, distributors, commodity cooperators and regional business groups.
- Test marketing maybe required prior to establishing a presence in the market.
- Communicate product benefits to end-users although distributors maintain the
  relationships with their customers, end users assert influence over the buying decisions. It
  is important to directly educate all stakeholders as to the features and benefits of your
  products.
- Participate in or visit trade shows Hong Kong has an excellent reputation of hosting international trade shows. In cooperation with cooperators and regional groups, the shows will demonstrate the versatility and safety of U.S. food products. Some major shows include:

Table 8. Hong Kong: Trade Shows Featuring Food & Agricultural Products

HOFEX 2011	http://www.hofex.com	May 11-14, 2011
Natural Products Expo Asia	http://www.naturalproductsasia.com	Aug 25-27, 2011
Restaurant and Bar	http://www.restaurantandbarhk.com	Sep 6-8, 2011
Asian Seafood Exposition	http://www.asianseafoodexpo.com	Sep 6-8, 2011
Asia Fruit Logistica	http://www.asiafruitlogistica.com	Sep 7-9, 2011
4 <sup>th</sup> Hong Kong Int'l Wine & Spirits Fair	http://hkwinefair.hktdc.com	Nov 3-5, 2011
Wine & Gourmet Asia (Macau)	http://www.wineandgourmetasia.com/	Nov 10-12, 2011
AgriPro Asia Expo	http://www.verticalexpo.com/eeditor/index.php?expo_id=8	Nov 30-Dec 2, 2011

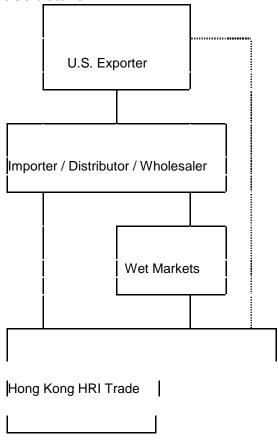
- Stage menu promotions with major restaurant chains Menu promotion dollars will be maximized if spent on promotion events held with the major restaurant chains. With the restaurant chains' announced intention to have an image overhaul, this provides for an opportunity to introduce new U.S. foods.
- Invite restaurant owners/chefs to seminars and/or to the U.S. ATO Hong Kong/

cooperators organize seminars and trade missions to the U.S. with an intention to introduce U.S. products, meet U.S. exporters, and share with them food service operations in the U.S.

## **MAP Program**

Small to medium sized U.S. food companies wishing to export their products can get funding assistance from the USDA Market Access Program (MAP). The reimbursement rates for branded promotions are equal to the percentage of U.S. origin content of the promoted agricultural commodity or a rate of 50 percent, whichever is the lesser. If you are a producer or exporter and want to participate in the MAP, please contact a trade association that represents your specific product. If no trade association is applicable, please contact one of the four State regional trade groups: Food Export USA - Northeast (FEUSA), Food Export Association of the Midwest USA (FEA), Southern US Trade Association (SUSTA), and Western US Agricultural Trade Association (WUSATA). For details of the MAP program and a list of trade associations, please contact our office or visit the website: http://www.fas.usda.gov/mos/programs/maptoc.html

#### **Market Structure**



- The market structure for Hong Kong typically involves a dedicated importer/distributor who
  deals with the U.S. exporter and maintains relationships with local resellers. Some special
  items are imported directly by large hotels, restaurant chains and institutions but most tend
  to outsource the import burden.
- Hong Kong is a mature trading port and as such has developed an effective network of importers, distributors and wholesalers that support the HRI trade.

- Most major importers/distributors service multiple reseller sectors including HRI/food service, retail and wet markets.
- ATO Hong Kong has a resourceful database of Hong Kong importers servicing the HRI trade. For information regarding specific category suppliers, the ATO Hong Kong can provide additional information.
- Given below is a partial list of catering franchises in Hong Kong

Name of Franchise	No. of Outlets
Ajisen-Ramen (catering - Japanese noodles restaurant)	32
Coffee Chateau (catering - retail of coffee and tea)	1
Double Star (catering - coffee shop)	4
Genki Sushi (catering - Japanese restaurant/takeaway	34
Grappa's Ristorante (catering - Italian restaurant)	3 (+ 1 wine bar)
Hui Lau Shan (catering - herbal tea house and health food)	45
Hung Fook Tong (catering - herbal tea house)	82
Jollibee (catering – restaurant)	1
Kentucky Fried Chicken (catering - fast food restaurant)	68
Kung Wo Tong (catering - herbal tea house)	10
Kung Wo Beancurd Products (catering - beancurd drinks and products)	6
Magic House Superstore Ltd (catering - ice cream and snacks)	47
McDonald's (catering - fast food restaurant)	221
Mian Cafe (catering - cafe)	7
Mrs. Fields Cookies (catering – bakery)	13
Pie & Tart Specialists (catering - pie and tart)	12
Pizza Box (catering - pizza delivery)	15
Pizza Hut Restaurants ( <i>catering - restaurants</i> )	66
Saint's Alp (catering - Taiwanese tea house)	9
Strawberry Forever (catering - western dessert house)	2
TGI Friday's (catering - restaurant)	1
Yoshinoya (catering - Japanese restaurant)	48

• Given below is a partial list of restaurants in Hong Kong

<b>Company Name</b>	Type of Food	No. of Outlets
	Chinese Restaurants /fast food / Max Concepts / bakery	409

-		
McDonalds	Fast Food - Burgers	221 (66 McCafe)
Café de Coral	Chinese fast food / lunch boxes	148
Fairwood	Chinese Fast food	98
KFC	Fast Food - Chicken	68
Starbucks	Coffee & snacks	109
Pizza Hut	Pizza, local menu	66 (31 takeaway)
Pacific Coffee	Coffee & Snacks	89
Deli France	Bakery, Fast Food Sandwiches	36
Steak Expert	Steak house	24
Spaghetti House	International	25
Epicurean	International	21
Igor's Group	International	31
Lan Kwai Fong Entertainment	International	5
Oliver's Super Sandwich	Fast Food Sandwiches / Salads	19
Mix	California Smoothies & Wraps	9
Pret a Manger	Fast Food Sandwiches / Salads	8
Chiram Restaurants Ltd	International	6
Eclipse Management	International	10
Outback Steakhouse	Australian / American style Steak House	7
Red Ant	Chinese	8
Elite Concepts	International	8
California Pizza Kitchen	American style pizza	4
Dan Ryan's	American Style dining	3
Ruby Tuesday's	American Style dining	4
Burger King	Fast Food - Burgers	15
Jimmy's Kitchen	International	2
Ruth's Chris Steakhouse	American Style Steak House	2
Bubba Gump	American Style dining	1
Harlan's	International	1
Lawry's The Prime Rib	American Steak House	1
Morton's the Steakhouse	American Steak House	1
TGI Fridays	American Style dining	1
Tony Roma's	American Style dining	2

## **SECTION III. COMPETITION**

Note: Trade Statistics for 2010; Market Share in terms of Gross Import Value Source: World Trade Atlas – Hong Kong Census & Statistics Department

Table 11. Major Product Categories of Hong Kong's Imports of COAP and Seafood Products And Competition

Impo	Imports of COAP and Seafood Products And Competition					
Product Category	Major Supply Sources	Strengths of Key Supply Countries	Advantages and Disadvantages of Local Suppliers			
Red Meats, chilled/frozen  Imports US\$2.5 billion	1. Brazil – 30% 2. U.S. – 15%	Products from Brazil and China are price competitive, but they are of different market segments from U.S. products.	Local production is largely on freshly slaughtered meats.			
1,206,000 MT  Retained Imports US\$1.4 billion 404,000 MT	3. China – 11% 4. Germany – 8%	U.S. market share dropped from 21% in 2003 to 3% in 2005 as a result of the ban on U.S. bone-in beef. Market share of U.S. beef gradually picked up following Hong Kong's opening to U.S. beef since the beginning of 2006. Hong Kong currently allows U.S. boneless beef derived from animals less than 30 months of age.  Bone-in beef and offals from the U.S. are not yet allowed entry into Hong Kong. Hong Kong Government adopts zero tolerance on bone fragments.  U.S. beef is highly regarded in Hong Kong. It is always the top choice for high-end restaurants and sophisticated consumers. U.S. beef is largely for the high-end market.				
Red Meats, Prepared/preserved	1. China – 31%	Chinese supplies dominate the market because there is a big demand for price competitive	Local production is insignificant.			
Imports US\$612 million 326,000 MT	2. U.S. – 13% 3. Spain –	prepared/preserved meatballs and other products typical in Chinese dishes in Chinese restaurants and processing in China is cost				
Retained Imports US\$496 million 248,600 MT	10%	effective. About 51% of the U.S. preserved red meat exports to Hong Kong belong to sausages. The U.S. is the largest supplier of sausages in the Hong Kong market.				
Poultry Meat (Fresh, chilled & frozen)	1. Brazil – 36%	Brazil became the leading supplier of poultry for Hong Kong market in 2004, when Hong Kong banned entry of U.S. poultry products	Local production is on freshly slaughtered meats.			
Imports	34%	(hetween Fehruary 11, 2004 and	HRI sector tends to			

US\$1.7 billion 1,150,000 MT  Retained Imports US\$822 million 379,776 MT	3. China – 14%	April 30, 2004) due to outbreaks of Avian Influenza cases in the U.S. Though the ban was then lifted, Brazil continues to be the largest supplier due to price competitiveness of its products and established business relationship between Brazilian exporters and Hong Kong importers.  The depreciation of U.S. dollar attracted more imports of U.S. products to Hong Kong and market share of the U.S. grew more significantly & reached 34% in 2010.  Hong Kong's new certification requirement for U.S. chicken feet, which took effect in May 2005, has reduced U.S. chicken feet supplies to Hong Kong. By the new requirement, U.S. chicken feet are required to have ante mortem and post mortem inspection.	use chilled and frozen chicken products rather than freshly slaughtered chickens because the latter are far more expensive.
Imports US\$677 million 175,420 MT  Retained Imports US\$594 million 159,852 MT	1. Netherlands – 27%  2. Ireland – 17%  3. Japan – 15%  U.S. – 1%	Netherlands is strong in dairy product supplies and it has established position in Hong Kong.  Dairy products from Netherlands and New Zealand primarily include concentrated dairy and cream.  Chinese dairy products to Hong Kong primarily include not-concentrated milk and cream.  Dairy products from the U.S. primarily include ice cream.  Melamine was found in eggs and dairy products from China and that has led consumers to pay more attention to food safety and seek high quality products from other supplying countries.	Local companies supply fresh milk drinks, which are processed in Hong Kong with milk originated from farmlands in the southern part of China.  Local companies can easily fulfill local milk registration requirements.
Eggs Imports US\$128 million 1.9 hillion eaas	1. China – 59% 2. U.S. – 18%	Eggs from China are price competitive. However, since 2006, when some Chinese eggs were found tainted with Sudan red (which is a dve for industrial use).	Local production is insignificant.

Retained Imports US\$126 million 1.89 billion eggs	3. Thailand - 8%	Hong Kong consumers lost confidence in the safety of all Chinese eggs.	
		U.S. dominates the white egg markets.	
		Melamine was found in eggs and dairy products from China and that has led consumers to pay more attention to food safety and seek high quality products from other supplying countries.	

Fresh Fruit  Imports US\$1.26 billion 1,278,410 MT  Retained Imports US\$663 million 529,556 MT	1. U.S. – 31% 2. Thailand – 20% 3. Chile – 15%	U.S. fresh fruits are highly regarded as having good quality.  Thai Trade commission in Hong Kong aggressively sponsors trade promotion activities. Thai's tropical fruits are very popular in Hong Kong.  Chile's biggest fruit item to Hong Kong is grapes. The supplying season is different from the U.S.	No local production.
Fresh Vegetables Imports US\$218 million 625,210 MT Retained Imports US\$208 million 615,948 MT	1. China -69% 2. U.S 9% 3. S. Korea - 5%	Products from China are very price competitive. Due to expensive operation costs in Hong Kong, some farmers in Hong Kong move their operations to China and sell their products back to Hong Kong.  High-end restaurants and fivestar hotels prefer to use high quality U.S. products. A lower U.S. dollar value helps U.S. exports to Hong Kong.	Local production is about 5 % of total demand. Production costs, both in terms of land and labor, in Hong Kong are high. The Hong Kong Government has encouraged organic farming so as to find the niche market for local vegetables.
Processed Fruit & Vegetables  Imports US\$382 million 237,400 MT  Retained	1. China - 31% 2. U.S 29% 3. Thailand - 9%	Supplies from China are price competitive. Besides, some international brands have operations in China and their exports to Hong Kong are considered as imports from China.  Products from the U.S. are more	Local production is insignificant.

Imports US\$272million 179,319 MT		for the high-end market. Potato chips and French fries are major U.S. export categories to Hong Kong.	
Tree Nuts  Imports US\$1.2 billion 284,250 MT  Retained Imports US\$719 million 127,417 MT	61%	46% of the tree nuts imported to Hong Kong are pistachios.  The U.S. is very strong in supplying almonds, walnuts, hazelnuts and pistachios.  Some of the imports are reexported to China for processing.	No local production
Wine Imports US\$858 million 37 million liters Retained Imports US\$693 million 26 million liters	1. France - 58% 2. U.K 14% 3. Australia - 7% 4. U.S 5%	France is the major supplier for wine. French wine is highly regarded in Hong Kong though expensive.  Hong Kong people are becoming more familiar with California wine.  The Hong Kong Government abolished the tax on wine in February 2008. The new policy has attracted more wine imports into Hong Kong.	Hong Kong has insignificant wine production.

## SECTION IV. BEST CONSUMER ORIENTED PRODUCT PROSPECTS

## Notes

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- 95% of Hong Kong food supplies are imported. Since Hong Kong's domestic production is nominal the market size in the following table is equal to retained imports without taking into account local production. U.S. exports to Hong Kong are also based on imports minus exports.
- Import tariff rates for all food and beverage products in the tables are zero except for spirits with alcohol content greater than 30%, which is 100%.
- Products listed below are either enjoying a large market import value or a significant growth rate for the last 5 years (2006-2010).

Table 12. Hong Kong: Top 10 Prospects

Product Category	2010 Retained Imports (MT)	2010 Retained Imports (US\$ million)	2006 – 2010 Average Annual Retained Import Growth	Key Constraints Over Market Development	Market Attractiveness For USA
Fish & Seafood Products	Volume statistics not available	US\$2.6 billion	+11.1% (value)	Major suppliers of fish and seafood products are Japan (18%), China (15%), Australia (9%) and the US (6%).	U.S. fish and seafood products are perceived as high quality and safe.  Many 5-star hotels in Hong Kong are carrying Alaska seafood products such as king salmon, king crab, snow crab, black cod and halibut. It is anticipated that these seafood products will continue to be popular among HRI sector in Hong Kong.
Fresh Fruit	529,556 MT	US\$663 million	-2.4% (volume) +4.9% (value)	The Hong Kong fresh fruit market had negative volume growth over the past 5 years because of bad crops in some categories.  Hong Kong consumers prefer fresh fruit to frozen fruit. Competition from Thailand and China is keen as these countries supply tropical fresh fruit at competitive prices. The shorter travel time for shipments	large variety, good quality and tastes.  U.S. was the largest supplier (31%) of fresh fruit to Hong Kong, followed by Thailand (20%).  The top U.S. fruit exports to Hong Kong were citrus products (US\$128

				from these countries to Hong Kong also render their products "fresh" to Hong Kong consumers.	(US\$96 million), apples (US\$67 million), cherries (US\$46 million), plums, sloes & peaches (US\$19 million) and strawberries (US\$13 million).  These U.S. products will continue to be popular among Hong Kong consumers.
Poultry Products	379,776 MT	US\$822 million	+5.7% (volume) +21% (value)	Brazil is the leading supplier of poultry for Hong Kong. Brazil moved in as the no. 1 poultry exporter to Hong Kong when U.S. poultry imports were temporarily banned during February 11 to April 30, 2004 due to Avian Influenza cases in the United States. Though the ban was later lifted, Brazil continues to be the largest supplier due to its price advantage and its exporters' relationships with Hong Kong importers.  The depreciation of U.S. dollar attracted more imports of U.S. products to Hong Kong and market share of the U.S. grew more significantly & reached 34% in 2010.  Hong Kong's certification requirements for U.S. chicken feet, which took effect in May 2005, reduced U.S. chicken feet supplies to Hong Kong. By the requirement, U.S. chicken feet are required to have ante mortem and	U.S. exported US\$581 million worth of chicken products to Hong Kong, accounting for 34% of the market share.  U.S. products are highly regarded in food quality and food safety. More popular U.S. chicken products include chicken wing mid joints and chicken legs because of their sizes and quality. These two products are particularly popularly among Hong Kong style cafes.

				post mortem inspection.	
Pork	145,376 MT	US\$413 million	+0.5% (volume) +15% (value)	China and Brazil are the top suppliers of pork to Hong Kong because their products are very price competitive.  There is a big demand for price competitive prepared/preserved meatballs and other products typical in Chinese dishes in Chinese restaurants, which are made from pork. China enjoys the advantage of low processing cost.	U.S. exported US\$52 million worth of pork to Hong Kong, accounting for 10% of the market share. U.S. products are highly regarded for quality and food safety.
Processed Fruit & Vegetables	179,319 MT	US\$272 million	+0.77% (volume) +5.5% (value)	China is the largest supplier (31%), closely followed by the U.S. (29%).  Some international brands have operations in China and their exports to Hong Kong are considered as imports from China.	U.S. processed fruit and vegetables are well known of their superior quality and tastes. U.S. processed fruit and vegetables such as potatoes, nuts, sweet corn, mushrooms, peaches and pineapples will continue to be in large demand in Hong Kong.
Beef, Frozen	87,687 MT	US\$317 million	+16% (volume) +31% (value)	Because of BSE cases in the U.S., Hong Kong currently allows boneless beef derived from cattle under 30 months of age from U.S. E.V (Export Verification) approved plants.  Bone-in beef and variety beef from the U.S. are not yet allowed in.  Currently only 25 plants have been EV approved and are eligible to export beef products to Hong Kong.	U.S. exported US\$98 million worth of frozen beef to Hong Kong in 2010, accounting for 21% market share. Although U.S. beef was banned in Hong Kong in 2004 and 2005, Hong Kong consumers still have high regards for U.S. beef in terms of quality and safety.

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				Short U.S. beef supplies make U.S. beef very expensive.  Brazil beef took the opportunity to gain market share. Brazil beef imports grew from US\$49 million in 2004 to US\$182 million in 2010.	
Wine	26 million liters	US\$693 million	+17% (volume) +79% (value)	Competition is keen in Hong Kong. Major competitors come from France and Australia. French wine is traditionally more popular in Hong Kong.	U.S. exported US\$46 million of wine to Hong Kong in 2010, accounting for 5.4% of the market share.  The HKG abolished the import tax on wine and beer in February 2008. The HRI sector in Macau is growing, making it an excellent opportunity for U.S. wine traders to expand their exports.  Hong Kong consumers are more and more receptive to wine. The total elimination of the excise tax on wine would probably help nurture wine drinking culture in Hong Kong.
Tree Nuts	127,417 MT	US\$719 million	+32% (volume) +48% (value)	46% of the tree nuts imported to Hong Kong are pistachios.  The U.S. is very strong in supplying almonds, hazelnuts and pistachios.	No local production
				Some of the imports are re-exported to Vietnam	

				and China for processing.	
Fruit & Vegetable Juices	18,725 MT	US\$24 million	+0.4% (volume) -3% (value)	The U.S. is still the market leader, exported US\$8.7 million worth of fresh fruit juices to Hong Kong, accounting for a market share of 32%.	Given the high quality of U.S. fruit & vegetable juices, U.S. fruit and vegetable juices such as orange juices, apple juices, grape juices, grapefruit juices, tomato juices and pineapple juices are expected to continue to be very popular in 2011.
Organic Food and Beverage	Statistics not available  (The size of the Hong Kong organic food and beverage market is estimated at US\$500 million, with an annual growth of 10-15%)	Statistics not available	Statistics not available	Organic F&B products are generally 20-40% higher in prices compared to non-organic products.  There are many organic standards in the market and the poor quality of a country's organic products may negatively affect the image of organic products from all supplying countries.	As Hong Kong consumers are becoming more health-conscious, the demand for organic products will continue to grow in 2011.  USDA Organic enjoys an excellent reputation among consumers in Hong Kong. Consumers generally have more confidence on USDA Organic standards than other countries'.  Grain products, soybeans, cereals, oats, noodlesetc are in good demand.  Other products such as organic meat (beef and pork), condiments, poultry, eggs etc are starting to have more interest in the market.  There is also a strong demand for

organic v and fruit coffee ar products
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#### SECTION V. KEY CONTACTS AND FURTHER INFORMATION

#### **Post Contact**

Foreign Agricultural Service (FAS) Home Page: http://www.fas.usda.gov

Agricultural Trade Office American Consulate General 18<sup>th</sup> Floor, St. John's Building 33 Garden Road, Hong Kong

Tel: (852) 2841-2350 Fax: (852) 2845-0943

E-Mail: ATOHongKong@fas.usda.gov Web site: http://www.usconsulate.org.hk http://www.usfoods-hongkong.net

## **Department to Implement Food Safety Control Policy**

Food & Environmental Hygiene Department 43/F., Queensway Govt Offices 66 Queensway, Hong Kong

Tel: (852) 2868-0000 Fax: (852) 2834-8467

Web site: http://www.fehd.gov.hk

## **Department to Control the Importation of Plants & Live Animals**

Agriculture, Fisheries & Conservation Department 5-8/F., Cheung Sha Wan Govt Offices 303, Cheung Sha Wan Rd Kowloon, Hong Kong

Tel: (852) 2708-8885 Fax: (852) 2311-3731

Tel: (852) 2392-2922

Web site: http://www.afcd.gov.hk

#### **Department to Issue License for Imported Reserved Commodities**

Trade & Industry Department 18/F., Trade Department Tower 700 Nathan Road Kowloon, Hong Kong Fax: (852) 2789-2491

Web site: http://www.tid.gov.hk

## **Department to Register Health Foods Containing Medicine Ingredients**

Department of Health

Pharmaceuticals Registration Import & Export Control Section 18<sup>th</sup> Floor, Wu Chung House

213 Queen's Road East, Wanchai, Hong Kong

Tel: (852) 2961-8754 Fax: (852) 2834-5117

Web site: http://www.dh.gov.hk

## **Department to Issue License for Imported Dutiable Commodities**

Hong Kong Customs & Excise Department Office of Dutiable Commodities Administration 6-9th floors, Harbor Building 38 Pier Road, Central, Hong Kong

Tel: (852) 2815-7711 Fax: (852) 2581-0218

Web site: http://www.customs.gov.hk

#### **Department for Trade Mark Registration**

Intellectual Property Department Trade Marks Registry 24th and 25th Floors, Wu Chung House 213 Queen's Road East Wan Chai, Hong Kong

Tel: (852) 2803-5860 Fax: (852) 2838-6082

Web site: http://www.ipd.gov.hk

## **Semi-Government Organization Providing Travel Information**

Hong Kong Tourist Board

9<sup>th</sup> - 11<sup>th</sup> floors, Citicorp Center,

18 Whitfield Road, North Point, Hong Kong

Tel: (852) 2807-6543 Fax: (852) 2806-0303

Web site: www.hktourismboard.com

## Semi-Government Organization Providing Hong Kong Trade Information

Hong Kong Trade Development Council 38<sup>th</sup> Floor, Office Tower, Convention Plaza 1 Harbor Road, Wanchai, Hong Kong

Tel: (852) 2584-4188 Fax: (852) 2824-0249

Web site: http://www.tdctrade.com